



SHELF-LIFE OF BEVERAGES

STATE OF THE ART AND STRATEGIES TO ENHANCE QUALITY AND SAFETY

31st October 2017

9:30 -17:00

**Organized by South East Asia Academy for Beverage Technology (SEA-ABT)
in collaboration with ISEKI-Food Association and GSICA**

Venue: The Sukosol Hotel, Bangkok (TH)

AIMS

An objective evaluation and the accurate validation of shelf-life of food beverages is a key factor to guarantee quality and safety along the distribution and commercialization and for the expected time. Date marking of product is mandatory and for some food categories the accomplishment of microbiological and safety criteria throughout product's shelf-life according to national and international laws is required. Understanding product's quality attributes and how they change over time is key to satisfying customers and consumers as well as maintaining the business.

Due to the utmost and growing importance of these topics in the beverage sector this workshop is aimed to enhance knowledge and industrial applications of objective tools to improve quality and shelf-life of processed products.

The sessions of this workshop will outline the general aspects of shelf-life of food and beverages, the analysis of main factors implied in product degradation and decrease of safety along with the available strategies to improve quality and the tools available to help estimate, set, verify and extend the shelf-life of beverages. Experts will also present specific case studies and aspects of shelf-life of beverages that will end with an open-floor Q&A session where participants will have the opportunity to discuss their own challenges regarding shelf-life concepts and their application to products.

This workshop is being organised by the South East Asia Academy for Beverage Technology (SEA-ABT, www.sea-abt.eu), supported by the Erasmus+ Capacity Building project, in collaboration with the ISEKI-Food Association (www.iseki-food.net) and GSICA (Italian Scientific Association on Food Packaging, www.gsica.net/en).

WHO COULD ATTEND?

Agricultural and food industry businesses, food professionals, laboratory managers and technicians and those working on beverage and food product development, estimation and validation of shelf-life are encouraged to attend. The workshop is also open to PhD students, researchers and university teachers willing to update their knowledge about shelf-life of beverages.

REGISTRATION

1. Online registration is required at <https://www.sea-abt.eu/registration-SLIMworkshop>
2. After receiving confirmation, please transfer the registration fee to:
Bank: TMB Bank Public Company Limited
Account name: SEA-ABT Thailand Account number: 069-2-59761-0
Additional information for international transfer:
SWIFT Code / BIC: TMBKTHBK
Address: TMB Bank Public Company Limited (Kasetsart University Branch)
50 Ngamwongwan Rd., Lad Yao, Bangkhen, Bangkok, 10900, THAILAND
3. Send email with registration name and proof of payment to beveragetechnology.thailand@gmail.com





REGISTRATION FEES

- 3000 THB regular fees. The fees include workshop presentations, lunch and coffee break and a Certificate of Attendance
- 2500 THB for members of GSICA, ISEKI-Food Association, participants and sponsors of SLIM2017
- For members of the SEA-ABT project partners institutions the workshop attendance is free but registration is compulsory

LANGUAGE

The workshop will be in English and Thai (depending on lecturer).

VENUE

The Sukosol Hotel : 477 Si Ayuthaya Road, Phaya Thai, Bangkok 10400, Thailand

T: +66 2 247 0123 F: +66 2 247 0165

e-mail: sadanith.le@sukosolhotels.com

Map (google map GPS location 13.7577493, 100.5360145)

The Sukosol Hotel is situated in the heart of Bangkok, next to Phaya Thai BTS station, as well as the new Airport Rail Link to Suvarnabhumi International Airport, just two stops from Siam Square and MBK, the heart of Bangkok's shopping centre

SECRETARIAT

For more information, please contact **Ms. Sansanee Pethwong** (secretariat)

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PROGRAMME

08:30 - 09:00	Registration
09:00 - 09:20	Opening and introduction – Gerhard Schleining, Paola Pittia, Sasitorn Tongchipakdee , SEA-ABT (South East Asia Academy for Beverage Technology)
09:20 – 10:00	Shelf-life: general aspects - Maria Cristina Nicoli , University of Udine - Italy
10:00 – 10:40	Design, development and innovations of high quality beverages - Paola Pittia , University of Teramo, Italy
10:40 – 11:00	Coffee break
11:00 – 11:40	Microbial stability and shelf-life of beverages - Warapa Mahakanjanakul , Kasetsart University, Thailand
11:40 – 12:20	Modern analytical tools for evaluation quality and safety - Dario Compagnone , University of Teramo, Italy
12:30 – 13:30	Lunch break
13:30 – 14:10	Rapid analytical tools for microbial detection in beverages – Krongkaew Ramwong , bioMerieux
14:10 – 14:50	Role of packaging on the prolongation of beverages shelf-life - Luciano Piergiovanni , University of Milan, GSICA, Italy
14:50 – 15:10	Coffee break
15:10 – 15:50	Application of functional ingredients for stabilization of beverage - Choi Yik Huey , Application Specialist, ASEAN, DuPont Nutrition & Health, Singapore
15:50 – 16:30	Innovative technologies to diversify shelf-life of beverages - Surapong Kobpraditkul , Sales Manager Tetra Pak, Thailand
16:30 – 16:50	Conclusion and evaluation session

